



Cast-iron griddle stove PRO 700 40 R G1-GR



Description	Code
Pro 700 40 R G1GRL	V07018
PRO 700 80 R G2GRL	V07026
Ribbed cast-iron griddle plate option	V07091



Installation manual



Cast-iron griddle stove PRO 700 40 R G1-GR



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'Compliance with French Decree No. 2005-829 of 20 July 2005'.

Exclusively for France

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B- How WEEE is disposed of:

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Materials or substances harmful to the environment (such as refrigerants or foams) are extracted or separated. The metal fractions (stainless steel, zinc, copper, etc.) are crushed and transported to refiners for reuse.

Therefore, when you need to have electrical equipment collected by a SYNEG professional kitchen equipment manufacturer, you must contact RECYS'TEM-PRO, the operator chosen for the management of WEEE

- ➔ at this telephone number: 01 45 01 71 43.
- ➔ or at the following e-mail address: synegdeee@recystempro.com

You will then be sent a collection request sheet which will contain the following elements:

- name of the producer of the equipment
- type of equipment
- estimated weight
- place of collection
- name and contact details of the installer
- invoicing address

After verification with the producer and obtaining its agreement, RECYS'TEM-PRO will proceed with the collection."





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1 INSTALLATION

1.1 General points

The equipment must be installed in a room with adequate ventilation, equipped with an air extraction system, according to best practice and in accordance with the instructions in this manual and the regulations in force in the country of installation.

Special attention should be paid to the local fire prevention regulations of the establishment concerned.

This appliance is an A-type and must not be connected to a flue gas pipe.

Please train every user in the operation of this appliance after installation.

The user manual must be handed over to the user after installation.

Any intervention or repair on an appliance must be undertaken by a qualified installer.

WARRANTY: The warranty is part of the sale contract. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

1.2 Handling - Installation

It is imperative to leave the appliance on its wooden pallet during the handling process until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, detail it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

1.3 Installation

The appliance must be installed under a suitable extraction hood.

If the appliance is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material. If this is not the case, they must be protected by an approved fireproof, insulating material. In case of doubt regarding materials, allow a 20 cm space around your appliance.

Remove all protective plastic wrap from the outer panels.

Install the appliance in its place of use.

For appliances on warmers, the latter are not intended to be placed on the floor, but on a fire-resistant support.

1.4 Data plate

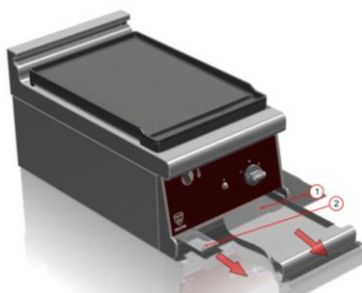


Figure A

Each appliance has a data plate Figure A

Remove the drawer (Figure A Item 1)

Then pull out the plate (Figure A Item 2)

2 GAS CONNECTION

2.1 Checks before connection

Before connecting, check:

- The cleanliness of the pipeline,



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- That the gas supply pipeline is correctly sized so as to minimise pressure drops, the diameter being determined according to the power of the appliance, the gas pressure, the path travelled (length and number of elbows).
- The type of gas used; check that the appliance is set for the type of gas delivered to the installation (type/pressure), this information is on the label near the gas connection.
- That the new air flow to supply combustion is sufficient (see Table 1).

Code	Appliance type	New air flow required (m ³ /h/kW)
V07018	Pro 700 40R G1-GRIL-FTE	14
V07026	Pro 700 80R G2-GRIL-FTE	28

Table 1

2.2 Connect the appliance to the gas network

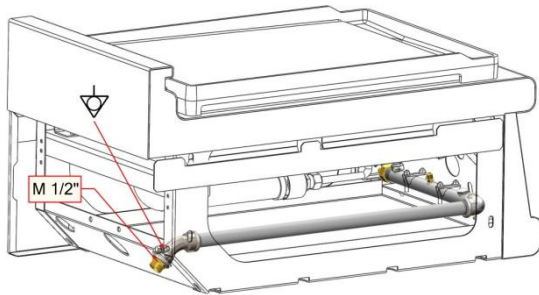


Figure B

The gas connection is on the M 1/2" pipe at the back of the appliance Figure B

2.3 Checks after connection

After connecting, check the tightness of the gas circuit up to the supply connection.

3 ELECTRICAL CONNECTION



The appliance must be earthed

It is dangerous to put the appliance into service without connecting it to earth
Use standard cable (245 IEC 57 or 245 IEC 66) or other cables with the same characteristics.

Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335- 1



Mobile appliances are equipped with an electrical plug of the correct wattage. This plug must be accessible at all times.

Caution: Connect the equipotential terminal (Figure B Item Equipotential)

3.1 Checks before connection

Before switching on the appliance, check:

- That the electrical voltage of the supply is compatible with the voltage and wattage of the appliance.
- That the cable is fixed correctly,
- The appliance's connections are tight,
- That the cable section is compatible with the voltage of the appliance.

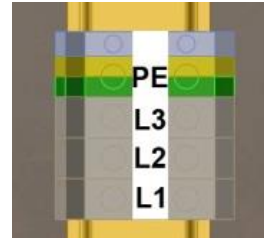
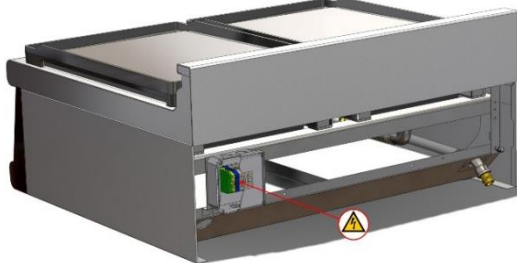


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3.2 Electrical connection

Connect the appliance to the electric power supply using the terminal block, according to the instructions on the electrical cabinet label. (Figure below) for removing the control cover (see § 5.4)



3.3 Checks after connection

After connection, check:

- That the appliance is correctly earthed, (see warnings)
- The insulation of the electrical equipment.
- The tightness of the circuit up to the tap.
- The pressure of the supply to the appliance when in operation (See § 5.6)
- The appearance of the flame
- The correct operation of the appliance and the safety components.

4 STARTING UP

Refer to the user manual section on starting up the appliance for the first time

5 5 CONVERSION TO OTHER TYPES OF GAS



After changing an injector, check the tightness of the gas circuit at the injector/injector holder connection point.

5.1 Changing the main burner injector

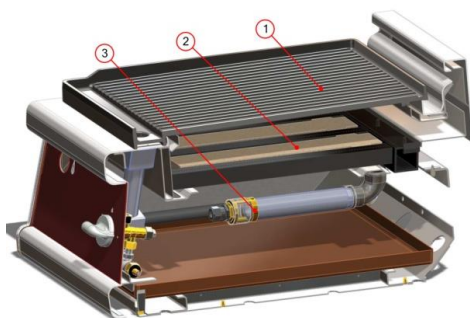


Figure C

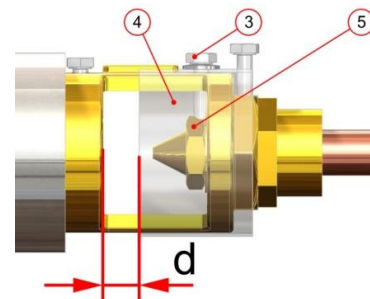


Figure D

- Remove the cast-iron plate (Figure C Item 1) and the refractory elements Figure C Item 2)
- Release the air sleeve nut (Figure D Item 3)
- Remove the injector (Figure D Item 5), replace it with the appropriate injector (see Table 2)
- Adjust the distance 'd' (Figure D) according to the data in Table 2; tighten the nut (Figure D Item.3)
- Seal after adjustment



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5.2 Changing a pilot light injector

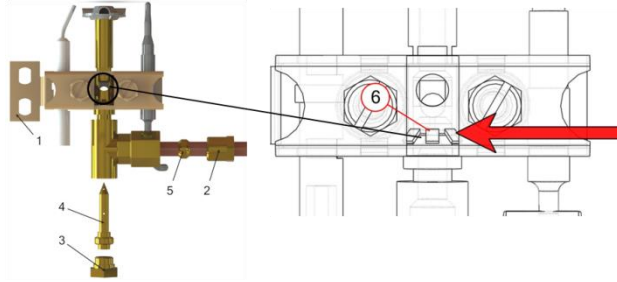


Figure E

- Unscrew the pilot light bracket (Figure E Item 1).
- Unscrew the pilot gas connection (Figure E Item 2).
- Unscrew the nut (Item 3) to change the injector (Figure E Item 4)
- Adjust the air intake (Figure E Item 5).

5.3 Gas setting tables

Burner	Gas type under nominal pressure	Number engraved on the injector		Air setting d (mm)	Nominal calorific output kW
1	G110: Pn = 8 mbar	390	0.70	Max.	6
2	G120: Pn = 8 mbar				6.5
3	G20: Pn = 20 mbar	180	40	1	6
4	G 25: Pn = 20 mbar	200			
5	G 25: Pn = 25 mbar	180			
6	G 30: Pn = 29 mbar	130	20	4	7
7	G 30: Pn = 50 mbar	115			
8	G 31: Pn = 37 mbar	130			
9	G 31: Pn = 50 mbar	120			

Table 2

5.4 Pressure check



All appliances connected to the same gas supply should be set to maximum output for this check.

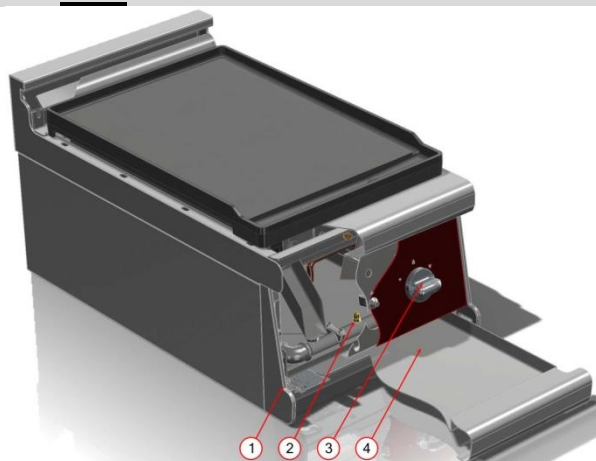


Figure F

- Remove the control knob (Figure F Item 3).
- Remove the drainage tray (Figure F Item 4)
- Remove the control panel (fixing screw Figure F Item 1)
- Loosen the screw on the pressure gauge outlet. (Figure F Item 2)
- Connect the pressure gauge to the pressure gauge outlet.
- Turn on the appliance, at max. output)
- Check your measurements



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5.5 Setting low output



Output adjustment is done in the factory.
It may only be modified by qualified personnel.
It may need to be adjusted.

5.6 Adjusting the low output of the cast iron griddle stove

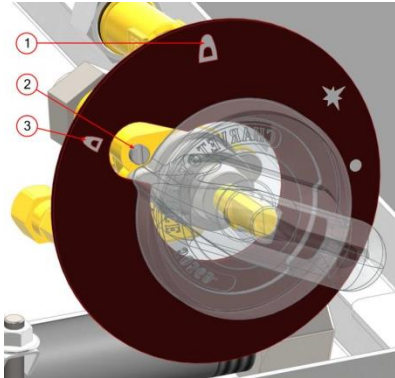


Figure G

- Remove the control knob.
- Remove the control panel. (§5.4)
- Refit the control knob
- Switch on the appliance.
- Set to the low output position (Figure G Item 3)
- To increase the slow-down position, unscrew the slow-down screw (Figure G Item 2)

Note: The burner must remain on when changing from maximum output (Item 1) to minimum output.

6 MAINTENANCE - SERVICING

6.1 Gas circuit diagram

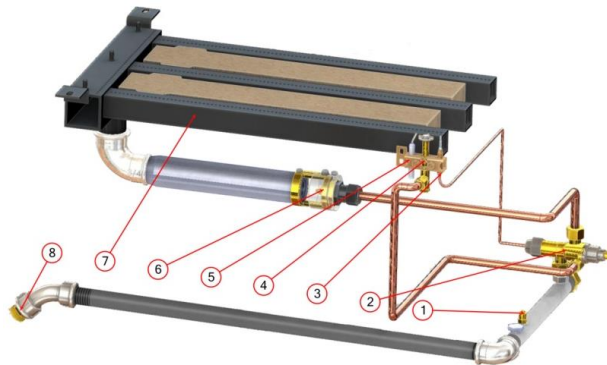


Figure H

Item	Description and main characteristic	Code
01	Pressure gauge outlet	00469 A
02	Gas tap	505722
03	Thermocouple	00291A
04	Pilot light/pilot light injector 0.20/0.40	
05	Ignition spark plug (optional)	05315A
06	Stainless steel sleeve	06990A
07	Burner	F04542
08	Gas supply connection M ½"	01714A



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6.1.1 Wiring diagram

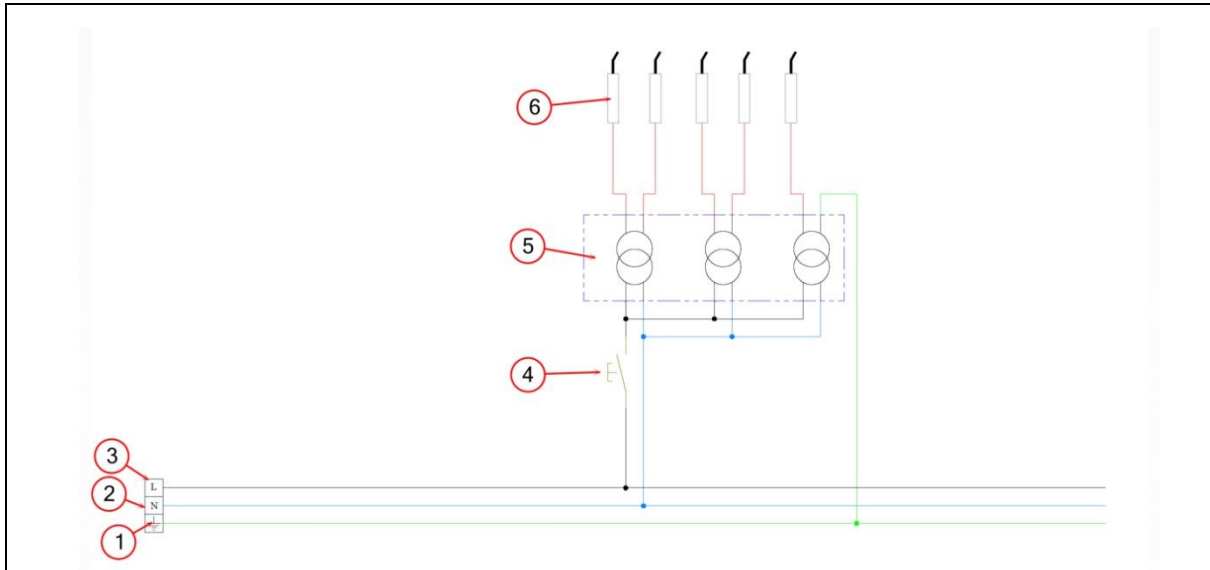


Figure I

Item	Description	Code
01	Earth terminal 10 mm ²	03575A
02	Neutral terminal 10 mm ²	07069A
03	Grey 10 mm ² terminal	02468A
04	Chromed push button Ø12	ELE0018
05	6-point igniter	505724
06	Ignition spark plug	05315A



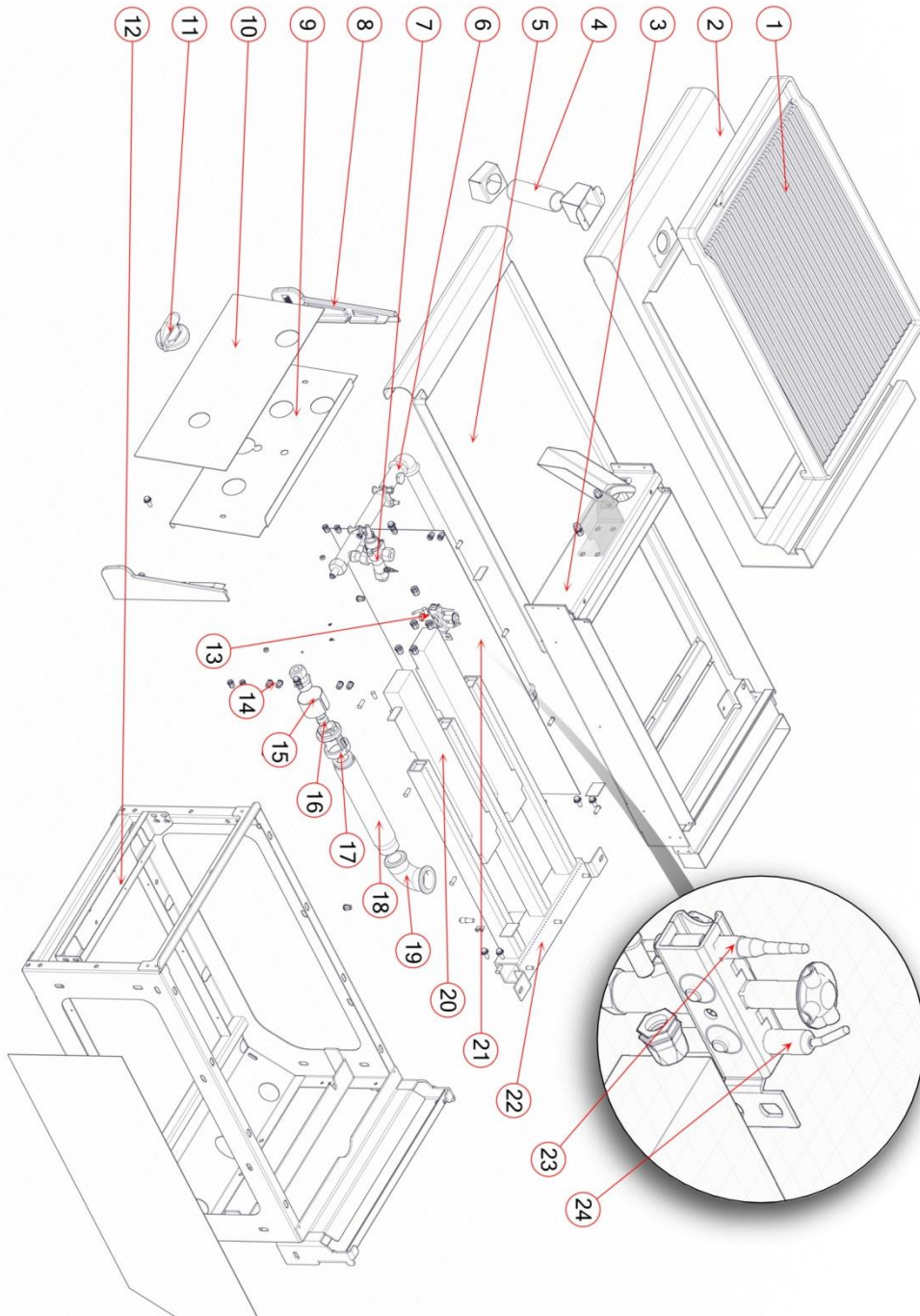
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6.1.2 Exploded view



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Cast-iron griddle stove

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Item	Description	Code	
01	Smooth cast-iron griddle plate	505840	
01	Ribbed cast-iron griddle plate (option V07091)	505841	
02	Top assembly Pro 700 40R	170854	
	Top assembly Pro 700 80R	170884	
03	Combustion chamber	170336	
04	Drainage assembly	170814	
05	Drainage tray	171565	
06	Cast-iron griddle gas manifold	170813	
07	Gas tap	505722	
08	Left and right lock element	505625	505624
09	Stainless steel control panel Pro 700 40R	170290	
	Stainless steel control cover Pro 700 80R	170338	
10	Enamelled control panel Pro 700 40R	505746	
	Ceramic control cover Pro 700 80R	505853	
11	Control knob	505691	
12	Pro 700-40 cast-iron griddle stove frame	169488	
13	Pilot light	07551A	07550A
14	Injector holder	07117A	
15	Stainless steel air sleeve	06990A	
16	Burner injector	00202A	00198A
17	Injector support bracket	07117A	06910 A
18	Venturi tube	07440A	
19	Galvanised steel 90 elbow	01642A	
19	Reduction 1-3/ 4'	07583A	
20	Griddle refractory bar	06759A	
21	Brass nipple 15x21 (M1/2'') for gas supply	01714A	
22	Cast-iron griddle burner	F04542	
23	Thermocouple	00291A	
24	Ignition electrode	05315A	



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6.1.3 Essential parts

Code	Description	Code	Description	Code	Description
505722		Ø0.20 06988A		07551 A	
Gas tap for griddle stove		Pilot light injector for propane		Natural gas pilot light	
F04542		Ø0.40 06430 A		07550 A	
Burner		Pilot light injector for natural gas		Propane gas pilot light	
00291A		ELE0018		505840	
Thermocouple		Optional ignition push-button		Smooth cast-iron griddle plate	
505691		505724		505841	
Gas control knob		Optional electrical ignition		Ribbed cast-iron griddle (Option)	
03013A		501929		05315A	
Optional high voltage cable		GRL thermocouple coil		Optional ignition electrode	
				06759A	
				Refractory bar	



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User manual



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You will then be sent a collection request sheet which will contain the following elements:

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- place of collection
- name and contact details of the installer
- invoicing address

After verification with the producer and obtaining its agreement, RECYSTEM-PRO will proceed with the collection."





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1 INTRODUCTION



Our appliances are intended for professional use and should be used by qualified personnel.

Any modifications to existing equipment or any new installations must be carried out by a qualified installer.

WARRANTY: The warranty is part of the sale contract. For any work to be carried out under the warranty, please contact an authorised dealer. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

2 CONTROL PANEL

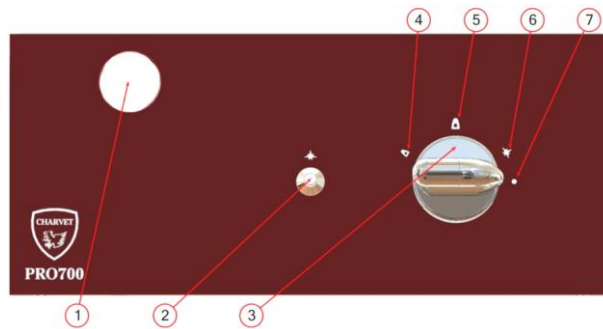
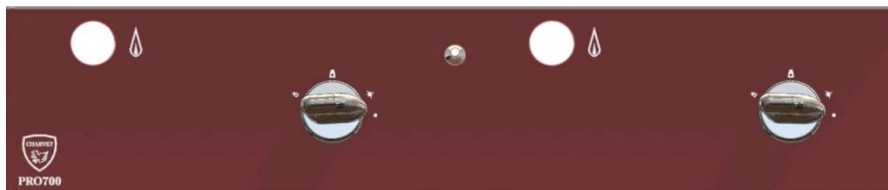


Figure J



Items	Description
1	Hole for manual ignition
2	Ignition push-button (electric ignition option)
3	Gas control knob
4	Low output position
5	Full output position
6	Pilot light/Ignition position
7	Off position

3 PRIOR TO STARTING UP

- Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust or impurities that have accumulated during storage.
- Remove all protective plastic wrapping from the stainless steel parts.
- Ensure that the control elements are in good working order.

4 STARTING UP

4.1 Warning:



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During operation, and depending on how long it is in service, the drainage tray may become hot.

Wait for the appliance to cool down before handling the drainage tray.

If necessary during the service, use adequate protection and inform users of the potential risk of burning.

4.2 Cast-iron griddle stove

- Push and turn the burner control knob anti-clockwise until it is at the pilot light position (Figure J Item 7)
- Press on the control knob; at the same time, bring a flame to the pilot light through the ignition hole (Figure J Item 1) or operate the ignition push button (Figure J Item 2) for appliances equipped with the electric ignition option.
- Keep the control knob pressed down for a few seconds (approximately 20 seconds) before releasing it.
- The pilot light must remain lit. If not, repeat the operation.
- With the pilot light on, turn the control knob anti-clockwise to the full output position (Figure J Item 6), the burner operates at its rated power.
- Low output is achieved by turning the control knob to the next position, (Figure J Item 5).

5 SWITCHING OFF

Turn all controls to the 'off' position

At the end of the day, shut off the gas valve and the electric power supply.

6 MAINTENANCE



For best results, have your equipment serviced and cleaned regularly by a qualified installer.

Contact the supplier to replace any faulty electric control components before further use.

The manufacturer and the installer cannot be held liable if the user fails to ask for assistance in case of malfunction.



Caution: Some parts are factory-sealed by the manufacturer. In case of fault, call a qualified installer.

6.1 Cleaning



This appliance must not be cleaned by means of water spray or water under pressure. Check that the appliance is disconnected at the mains.

Before doing anything on the appliance, wait until griddle stove has cooled down.

6.1.1 Cleaning the stainless steel surfaces

- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acid, even if heavily diluted.



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6.1.2 Cleaning the cast-iron griddle plate

With the appliance switched off and having cooled down,

- Brush with a non-metallic brush.
- Dry the cast-iron griddle plate thoroughly after cleaning.
- Smear the griddle plate with cooking oil.

Note: Clean the drain hole regularly with a small cleaning brush or similar tool. Never clean the cast iron griddle plate by deglazing.

7 BASIC EMERGENCY SPARE PARTS

Ref.	Description	Ref.	Description	Ref.	Description
505722		Ø0.20 06988 A		07551 A	
Gas tap for griddle stove		Pilot light injector for propane		Natural gas pilot light	
F04542		Ø0.40 06430 A		07550 A	
Burner		Pilot light injector for natural gas		Propane gas pilot light	
00291 A		ELE0018		505840	
Thermocouple		Optional ignition push button		Smooth cast-iron griddle plate	
505691		505724		505841	
Gas control knob		Optional electrical ignition		Ribbed cast-iron griddle (Option)	
03013 A		501929		05315 A	
Optional high voltage cable		GRL thermocouple coil		Optional ignition electrode	
				06759 A	
				Refractory bar	